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Dairy Library List 1

UNITED STATES DEPARTMENT OF AGRICULTURE
BUREAU OF DAIRY INDUSTRY

LIST OF PUBLICATIONS OF THE
BUREAU OF DAIRY INDUSTRY

from

July 1, 1924 to Dec. 31, 1923

WASHINGTON, D. C.
JAN. 1929

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This list includes publications and papers issued by the Bureau of Dairy Industry as department publications, or as scientific or technical journal articles from the time of its organization as a separate bureau July 1, 1924 to December 31, 1928.

The papers published in scientific and technical journals are not distributed by the department, but separates of some of them may be obtained from the authors.

Many of those published by the department are available, and may be obtained by applying to the Office of Publications, U. S. Department of Agriculture, Washington, D. C.

A complete list of all department publications relating to dairying that are available for free distribution is compiled and kept up to date by the Bureau of Dairy Industry. It may be obtained by applying to this bureau.

In addition to the publications herein listed, the bureau issues regularly milk plant letters and milk inspector letters, dealing with the results of technical research in the fields of milk plant management and dairy inspection, respectively. These may be obtained by applying to this bureau.

Monthly dairy herd improvement association letters giving results of tabulations from dairy herd improvement association records and other information are issued. These are sent only to extension directors and dairy extension specialists.

Much of the information contained in the publications herein listed is reissued in popular form through the farm and dairy press and the Associated Press.

Course in dairying for boy scouts. J.C.McDowell. Rev.1928. 41 p. illus. Pamph.3330,Merit badge ser.,Boy Scouts of Amer.,200 Fifth Ave.,New York City.

This booklet follows the outline of the merit badge requirements in dairying.

The dairy situation. C.W.Larson. 1925. 16 p. illus. Nat.Dairy Assoc., 910 South Mich.Ave.,Chicago.

Address before the National Dairy Club,Chicago,Apr.16,1925,on the economic analysis of the industry from 1920 to date.

Dairying. C.W.Larson. The Amer.Yearbook,1925,p.481-483. New York:The Macmillan Co.

Records of events and progress in the dairy industry during the year.

Dairying. A.B.Nystrom. The Amer.Yearbook,1926,p.497-498; 1927,p.352-354. New York:The Macmillan Co.

Records of events and progress in the dairy industry during the respective years.

Report of the chief of the Bureau of Dairy Industry for the fiscal year ended June 30, 1925,18 p.; 1926,16 p.; 1927,16 p.; 1928,52 p. [Multigraphed].

Research work of the Bureau of Dairying. L.A.Rogers. Jour.Dairy Sci.,v.8, no.1,p.4-14. Jan.1925.

Deals with problems and modes of attacking research in dairying.

FEEDING AND NUTRITION

Alfalfa vs.timothy hay for dairy cattle. E.B.Meigs. 1927. 1 sheet. U.S. Dept.Agr.,Bur.Agr.Econ. [Mimeographed.]

Observations on results of experiment to determine feeding value.

Calcium and phosphorus metabolism in dairy cows. E.B.Meigs,W.A.Turner, T.S. Harding,A.M.Hartman and F.M.Grant. U.S.Dept.Agr.,Jour.Agr.Research,v.32, no.9,p.833-860. May 1,1926. (I-4)

Deals with assimilability of calcium,phosphorus and nitrogen in rations containing timothy hay or well-cured or poorly-cured alfalfa hays over a period of 6 months,also with the effect of disturbance on mineral balance experiments. Literature cited.

The effect on milk production of feeding more than the Haecker,Eckles and Savage requirements. H.T.Converse. Jour.Dairy Sci.,v.9,no.4,p.388-406. illus. July,1926.

Literature cited.

Energy requirements of dairy cows. I. The quantities of nutritive energy necessary to maintain dairy cows in nutritive equilibrium. E.B.Meigs and H.T.Converse. Jour.Dairy Sci.,v.8,no.3,p.177-195. illus. May,1925.
Results of experiments on relation between food intake and change in body weight. Literature cited.

The energy requirements of dairy cows. II. Is net energy or metabolizable energy the more useful index for practical purposes? E.B.Meigs. Jour. Dairy Sci.,v.8,no.6,p.523-536. Nov.1925.
Inquiry into physiological justification for using either total digestible nutrients or net energy values as a measure of the practical value of feeds. Literature cited.

Feeding dairy cattle. J.R.Dawson. 1927. 24 p. U.S.Dept.Agr.,Radio Farm School,Dairy Short Course 3.
Introduction and general considerations; Roughages for dairy cows; Concentrates; Winter feeding and feeding practices; Minerals for dairy cows; Planning next summer's feed; Feeding dairy calves; Feeding the dairy heifer.

Feeding dairy cows in summer. J.R.Dawson. 1927. 6 p. illus. U.S.Dept. Agr.,Leaflet 7.
Discussion of pasture and necessary supplementary feeds.

Feeding sprouted oats. R.R.Graves and F.W.Miller. 1926. 3 sheets. U. S. Dept.Agr.,Bur.Dairy Indus. [Mimeographed.]
Results of brief experiments attempting to correct infertility in dairy cattle by supplying a nutritive deficiency.

The function of colostrum. An example of efficiency in research. T.S.Harding Med.Jour.and Rec.,v.125,no.4,p.240-242. Feb.16,1927.
A semi-popular exposition of the manner in which the function of colostrum was explained. Literature cited.

Infertility in cattle and vitamin diet. M.H.Fohrman. U.S.Dept.Agr.,Yearbook 1926,p.450-451.
Results of feeding sprouted oats.

Influence of two planes of feeding and care upon milk production. T.E.Woodward. Jour.Dairy Sci.,v.10,no.4,p.283-291. July,1927.
Experiment to determine increase of milk from cows kept under test conditions as compared with those kept under herd conditions. Literature cited.

A laboratory study to determine the best time to ensile corn, sunflowers,and Sudan grass. P.A.Wright and R.H.Shaw. U.S.Dept.Agr.,Jour.Agr.Research, v.32,no.4,p.321-333. Feb.15,1926. (I-3)
Studies of the chemical composition,keeping quality,changes during fermentation and losses in feed materials during ensiling. Literature cited.

Legume hays for milk production. J.R.Dawson. 1928. 6 p. illus. U.S. Dept.Agr.,Farmers' Bul.1573.
A practical discussion of the superiority of legume hay versus non legume hay.

The making and feeding of silage. T.E.Woodward,J.C.McNulty and others. 1918. U.S.Dept.Agr.,Farmers' Bul.578. Rev.1925. 22 p. illus. [In coop. with Bur.Anim.Indus.]
Discusses feeding value of silage, various silage crops,harvesting the crop and filling the silo, and silage rations for dairy cattle,horses and mules,beef cattle and sheep.

The non-volatile organic acids of alfalfa. W.A.Turner and A.M.Hartman. Jour.Amer.Chem.Soc.,v.47,no.7,p.2044-2047. July,1925.
A rough estimation of the principal organic acids present in fresh green alfalfa. Literature cited.

Nutritional value of milk and milk products: Milk as a food for mammals past the suckling stage. W.A.Turner. In Fundamentals of dairy science, by associates of L.A.Rogers,p.422-427. New York:The Chemical Catalog Co.,Inc.,1928.
A discussion of the use of milk as the sole diet of mammals past the suckling stage. Literature cited.

Nutritive value of milk and milk products: Colostrum. T.S.Harding. In Fundamentals of dairy science,by associates of L.A.Rogers, p.413-422. New York: The Chemical Catalog Co.,Inc.,1928.
The role of colostrum in the diet of the young with particular reference to its immunizing effect. Literature cited.

The relative assimilation by dairy cows of clover and alfalfa hays and of rations of different calcium and phosphorus content. W.A.Turner, T.S.Harding and A.M.Hartman. U.S.Dept.Agr.,Jour.Agr.Research,v.35,no.7.p.625-635. illus. Oct.1,1927. (I-6)
Deals with calcium,phosphorus and nitrogen balances, the assimilability of these elements in clover and alfalfa hays,in rations where the calcium and phosphorus content was varied,and with the effect of exercise on these balances. Literature cited.

The value of silage in the experimental ration. H.T.Converse. Jour.Dairy Sci.,v.11,no.3,p.179-188. illus. May, 1928.
Nutrition study in which nine cows were fed alternately basal rations of alfalfa hay and grain,and alfalfa hay,grain,and corn silage. Literature cited.

Better cows from better sires. A study of cow-testing association records of dams and their daughters. J.C.McDowell and J.B.Parker. 1926. 14 p. illus. U.S.Dept.Agr.,Dept.Circ.368.

Shows how the true value of a dairy bull may be measured through cow-testing association records by comparing the yearly production records of the daughters of the sire with those of the dams of the daughters.

Breeding. G.W.Hervey,M.H.Fohrman and W.W.Swett. 1927. 28 p. U.S.Dept. Agr.,Radio Farm School,Dairy Short Course 6.

Principles of breeding; Practical breeding; Variation in genetic make-up of the cow; Systems of mating dairy cattle; Importance of the dairy sire; Selection of the herd sire; Selecting dairy animals by type; The significance of dairy conformation.

Dairy bulls should be chosen for ability to raise herd income. W.E.Wintermeyer. U.S.Dept.Agr.,Yearbook,1927,p.251-252.

Observations on selecting bulls by results of records of their daughters.

Dairy cattle breeds. A.B.Nystrom. 1925. U.S.Dept.Agr.,Farmers' Bul.1443. Rev.1926 and 1928. 30 p. illus.

Deals briefly with the history and characteristics of the dairy breeds, the number of each in the United States, and a tabulated list of the highest producers of each breed.

Dairy-herd improvement through cooperative bull associations. J.C.McDowell. 1927. 14 p. illus. U.S.Dept.Agr.,Farmers' Bul.1532.

Gives information on the organization,accomplishments, economic advantages, etc.of the association.

Dairy work at the Woodward field station,Woodward,Okla.,1921 to 1926. C.J. Stauber,D.Stuart and R.R.Graves. 1927. 24 p. U.S.Dept.Agr.,Circ.12.

Breeding and management practices; Records of production; Studies on growth and cost of raising heifers; and Pasture and breeding experiments. The results are given in descriptive and tabular form.

Effect of age and development on butterfat production of register-of-merit Jersey and advanced-register Guernsey cattle. R. R.Graves and M.H.Fohrman. 1925. 24 p. illus. U. S.Dept.Agr.,Dept.Bul.1352.

Based on butterfat records,the authors have studied the increases in production accompanying increased age and the effect of development and pregnancy on production.

Improving dairy cattle by the continuous use of the proved sire. R.R.Graves. Jour.Dairy Sci.,v.8,no.5,p.391-404. illus. Sept.,1925.

Discussion of inheritance of milk and butterfat production. Literature cited.

Official records as material for studying inheritance of milk and butterfat production. M.H.Fohrman. Jour.Dairy Sci.,v.9,no.3,p.286-292. May,1926.

Analysis of official records of Jersey, Guernsey and Ayrshire cows to determine their value as material for studying inheritance of milk and butterfat production.

Proved dairy sires. J.C.McDowell and W.E.Wintermeyer. 1927. 7 p. U.S. Dept.Agr.,Circ.3.
A review of the progress made in the proving of dairy sires by means of dairy herd improvement associations.

Proved sires, W.E.Wintermeyer. 38th Ann.Rpt.Indiana State Dairy Assoc., 1928,p.20-24
Address stressing importance of purebred sires in building up high-producing herds.

Proving dairy sires through daughters' records worth while. J.C.McDowell. U.S.Dept.Agr.,Yearbook,1926,p.617-618.
Discussion concerning the retention of sires until their daughters have demonstrated their true values.

Purebred dairy-sire introduction. W.E.Wintermeyer. 1927. 24 p. illus. U.S.Dept.Agr.,Circ.6.
Gives detailed instructions for organizing and conducting scrub-bull-eradication campaigns and bull associations.

Purebred dairy sires. W.E.Wintermyer. 1928. 4 p. illus. U.S.Dept.Agr., Leaflet 16.
Stresses importance of purebred sires in building up high-producing herds.

Transmitting ability of twenty-three Holstein-Friesian sires. R.R.Graves. 1926. 32 p. U.S.Dept.Agr.,Dept.Bul.1372.
Study of the comparative milk and butterfat producing ability of the daughters,compared with their dams, of each sire having six or more daughters with yearly records, all out of dams also having yearly records. Literature cited.

Use of the camera in studying the growth and development of dairy animals. M.H.Fohrman. 1926. 23 p. illus. U.S.Dept.Agr.,Dept.Circ.371.
Suggestions are given for photographing cattle, including illustrations of good and poor photography,and examples of the way in which photographs have been used as records of development in breeding experiments.

Work of the United States dry-land field station,Ardmore,South Dakota, 1912 to 1925. J.B.Shepherd,D.Stuart,R.R.Graves and others. 1927. 68 p. illus. U.S.Dept.Agr.,Tech.Bul.17. [In coop. with Bur.Plant Indus. and Bur.Anim. Indus.]
Breeding and management practices; Records of production; Studies on growth and cost of raising heifers; and Pasture and breeding experiments. The results are given in descriptive and tabular form.

Care and management of dairy cows. T.E.Woodward and J.R.Dawson. 1926. 36 p. illus. U.S.Dept.Agr.,Farmers' Bul.1470.

Practical directions for care,management,and feeding are given, including a discussion of barn arrangement and common diseases and ailments.

Care of the dairy calf. J.B.Shepherd. 1928. 8 p. illus. U.S.Dept.Agr., Leaflet 20.

Instructions in feeding and management up to the age of six months,with amounts and kinds of feeds,including suggestions on dehorning,marking,and control of scours and lice.

Care of the dairy cow at calving time. J.B.Shepherd. 1928. 4 p. illus. U.S.Dept.Agr.,Leaflet 10.

Instructions in feeding and care before and after calving, including suggestions on milk fever and congested udder.

Comparison of purebred and grade dairy cows. J.C.McDowell. 1928. 6 p. illus. U.S.Dept.Agr.,Circ.26.

Purebreds and grades are compared as to production and income over cost of feed.

The cow tester's handbook. J.C.McDowell. 1924. U.S.Dept.Agr.,Misc.Circ. 26. Rev.by J.B.Parker. 1927. 24 p. illus.

A handbook setting forth briefly the duties of cow testers.

Cow-testing associations a factor in low-cost dairying. J.B.Parker. U.S. Dept. Agr.,Yearbook,1926,p.280-283. illus.

Discussion of results of testing association records and application of business principles to keep down cost of production.

Cow-testing associations and stories the records tell. J.C.McDowell. 1925. 21 p. illus. U.S.Dept.Agr.,Farmers' Bul.1446.

The purpose, organization, accomplishments and methods of conducting cow-testing associations in the United States are briefly described.

Cow-testing tales prove breeding and feeding pay. J.C.McDowell. U.S.Dept. Agr.,Yearbook, 1926,p.277-280.

Ten short stories taken from the results of cow testing association work that indicate the value of that work.

Dairy associations to improve herds increasing rapidly. J.B.Parker. U.S.Dept. Agr.,Yearbook,1927,p.249-251. illus.

Discussion of progress and broadened scope of the work of the dairy herd improvement associations.

Dairy cattle studies indicate effect of feeding on growth. G. W. Hervey. U.S.Dept.Agr.,Yearbook,1927,p.252-255.

Study on the normal weight and growth of a cow for a given age.

Dairy cow's output usually not limited by eating capacity. D.Stuart. U.S. Dept.Agr.,Yearbook,1927,p.256-258. illus.

Discussion of results of a study made with the production and consumption records of cows that have completed yearly official tests.

Dairy herd improvement. J.C.McDowell. 1926. 22 p. U.S.Dept.Agr.,Radio Farm School,Dairy Short Course 1.

Culling unprofitable cows; Selecting animals for the foundation herd; Better cows from better sires; Butterfat and income; Feed cost and income over cost of feed; When should cows freshen; Comparison of purebreds, grades, and scrubs; Cow-testing associations.

Dairy herd management. J.R.Dawson. 1927. 26 p. U.S.Dept. Agr.,Radio Farm School,Dairy Short Course 4.

Building up the herd; Handling the dry cow; The fresh cow; Milking; Keeping records of the herd; Testing for production; Stable and yard arrangement and equipment; Feeding and management of the bull.

Dairy herds improve with good selection,feeding,and breeding. J.B.Parker. U.S.Dept.Agr.,Yearbook,1927,p.260-261.

Methods to be applied by dairymen in developing better producing herds.

Dairy improvement associations test both cows and bulls. J.C.McDowell. U.S. Dept.Agr.,Yearbook,1927,p.262-263. illus.

Discusses the various kinds of results the association tests disclose.

Dairyman's slogan should be "not more but better animals." J.C.McDowell. U.S.Dept.Agr.,Yearbook,1927,p.268-270. illus.

Remarks on selection, breeding and feeding as basis of high production.

Diseases of cattle. T.E.Woodward,J.R.Dawson,J.B.Shepherd and others. 1927. 25 p. U.S.Dept. Agr.,Radio Farm School,Dairy Short Course 7. [In coop. with Bur.Anim.Indus.and Bur.Ent.]

Eradicating tuberculosis; Milk fever; Udder diseases; Choke, bloat, drenching; Foul foot,nails or wire in the stomach, kicking, self-sucking; Warbles, lice,and flies; Leading,restraining,ringing, and dehorning dairy animals; Calf diseases.

Factors for adjusting milk and butterfat records of register of merit Jersey cows to a uniform age basis. Jour.Dairy Sci.,v.9.no.5,p.469-480. illus. Sept.1926.

Study to determine the effect of age alone on milk and butterfat production of register of merit Jersey cows. Literature cited.

Improving dairy herds. J.B.Parker. 1928. 4 p. illus. U.S.Dept.Agr.,Leaflet 19.

Methods and advantages of culling,feeding and breeding through use of dairy herd improvement association records.

Increase in weight of heifers during the first two years of life. G.W.Hervey and R.R.Graves. In Mo. Agr.Expt.Sta.,Research Bul.96,p.83-84. Dec.1926.
Biometrical study of growth cycles of dairy calves kept under uniform feeding conditions at the bureau field stations.

Increased producing ability in dairy cows due to test conditions. M.H.Fohrman. Jour.Dairy Sci.,v.9,no.2,p.215-218. Mar.1926.
Study of the effect of the development due to the first official test on subsequent official tests.

Judging dairy cattle. A.B.Nystrom and C.H.Schopmeyer. 1927. U.S.Dept.Agr., Misc.Circ.99. Rev.1928. 30 p. illus. [In coop.with Ext.Serv.]
Methods of determining the relative producing ability of animals by their appearance are set forth in a practical manner. Good and bad points and the ideal or typical for the several breeds are illustrated. Score cards and scales of points for the various breeds are included.

Raising the dairy heifer. J.B.Shepherd. 1927. 5 p. illus. U.S.Dept.Agr., Leaflet 14.
Instructions in feeding and management from six months to two years of age, with amounts and kinds of feed,including suggestions on quarters,and age to breed.

Livestock judging aided by use of camera. M.H.Forhrman. U. S. Dept.Agr.,Yearbook,1926,p.491-494. illus.
Discussion of useful purpose of systematic photography in recording points which are subject to change,and to show development.

Testing cows for production every other month. J.C.McDowell. 1927. 3 p. U.S.Dept.Agr.,Circ.1.
Compares the results of testing every other month with the results of testing once a month.

MILK Care and Handling

Better milk production. E.Kelly,R.J.Posson,C.J.Babcock,L.H.Burgwald and W.White. 1926. 28 p. U.S.Dept.Agr.,Radio School, Dairy Short Course 2.
The desirability of clean milk; General considerations in producing clean milk; Sterilizing milk utensils; Cooling and transporting milk; Effect of feeds on the flavor and ordor of milk; Cleaning milking machines; The cream separator; Caring for milk in the home.

Classification and grading of milk. E.Kelly. Amer.Jour.Pub.Health,v.17, no.3,p.224-226. Mar.1927.
Address outlining desirability for simple,well-defined grades and the proper enforcement of grading systems.

Cleaning milking machines. L.H.Burgwald. 1923. U.S.Dept.Agr.,Farmers'Bul. 1315. Rev.1926. 16 p. illus.
Necessity of proper sterilization is emphasized, and the method of cleaning and sterilizing milking machines and utensils by heat is described and illustrated.

Cleaning milking machines. L.H.Burgwald. U.S.Dept.Agr.,Jour.Agr.Research, v.31,no.2,p.191-195. July 15,1925. (I-2)
Results of tests comparing heat,chlorine,and salt and chlorine as sterilizing agents are given,and methods are described. Literature cited.

Dairy loss annually from low-grade milk runs to huge total. E.Kelly. U. S. Dept.Agr.,Yearbook,1927,p.263-264.
Discussion of losses through lack of cleanliness and refrigeration.

Dairy success with the milking machine requires cleanliness. L.H.Burgwald. U.S.Dept.Agr.,Yearbook,1927,p.266-268.
The heat method of sterilization and variations of the heat method are discussed.

Dairyman's utensils can be sterilized by steam economically. R.J.Posson. U.S.Dept.Agr.,Yearbook,1927,p.270-272. illus.
Discussion of steam sterilizing cabinets and suggestions for their operation.

Effect of various factors on the creaming ability of market milk. H.A.Whittaker,R.W.Archibald,L.Shere and C.E.Clement. 1925. 24 p. illus. U.S. Dept.Agr.,Dept.Bul.1344. [In coop.with Minn.State Board of Health.]
Factors studied include pasteurization,cooling and storage,age,recreaming,pumping, agitating,clarifying,filtering,and influence of various shapes of milk bottles on depth of cream layer.

The heat stability and feathering of sweet cream,as affected by different homogenization pressures and different temperatures of forewarming. B.H. Webb and G.E.Holm. Jour.Dairy Sci.,v.11,no.3,p.243-257. illus. May,1928.
Experiments to overcome feathering of sweet cream prepared for market purposes and to increase the stability of cream during sterilization. Literature cited.

How to conduct milk and cream contests. E.Kelly and R.J.Posson. 1926. 23 p. illus. U.S.Dept.Agr.,Dept.Circ.384. Rev.of Dept.Circ.53.
Suggestions are given for conducting contests,including forms for application blanks,score cards,and directions for scoring.

Improved sanitation in milk production. R.J.Posson. 1927. 8 p. illus. U.S.Dept.Agr.,Leaflet 3.
Suggestions are given for clean,healthy cows and milkers,small top pails,cooling milk,sterilizing utensils,etc.

Is dairy inspection an exact science? E.Kelly. 16th Ann.Rpt.Internatl. Assoc.Dairy and Milk Insp.1927,p.209-213.
Address discussing the accuracy of methods used in dairy and milk inspection.

Legal standards for dairy products, in effect July 1,1924. 1925. 50 sheets. U.S.Dept.Agr.,B.D.M.100. [Mimeographed.]
Federal and State standards as fixed by law or regulation are given in tabular form.

Milk-plant equipment. E.Kelly and C.E.Clement. 1920. U.S.Dept.Agr.,Dept. Bul.890. Rev.1925. 43 p. illus.
Deals with the selection and care of equipment and economic and sanitary problems, and includes a list of equipment required for various-sized plants.

Production of clean milk. E.Kelly. 1914. U.S.Dept.Agr.,Farmers' Bul.602. Rev.1925. 17 p. illus.
Gives general information on the essential factors in producing clean milk. Literature cited.

The relation of economy of milk production to dairy sanitation. C.W.Larson. 14th Ann.Rpt.Internatl.Assoc.Dairy and Milk Insp.1925,p.93-101.
Address giving observations on importance of breeding, testing and feeding,and their relation to production,also includes facts and figures on consumption.

Sanitary efficiency in country milk receiving stations. R.S.Smith. 14th Ann.Rpt.Internatl.Assoc.Dairy and Milk Insp.1925,p.70-92.
Address giving general information on the essential factors in the sanitary operation of a station. Literature cited.

Some recent experiments in fly control. R.J.Posson. 20th Ann.Conf.Amer. Assoc.Med.Milk Comns.1926,p.322-327.
Address on experimental methods of fly control used at the Bureau of Dairy Industry Experimental Farm at Beltsville,Md.

Some variations of the heat method for sterilizing milking machines. L.H. Burgwald. U.S.Dept.Agr.,Jour.Agr.Research,v.34,no.1,p.27-33. Jan.1, 1927. (I-5)
Investigation of method that would give as good results bacteriologically as the heat method but with an increase in the length of life of the rubber parts.

Standardization or the adjustment of milk. E.Kelly. Off.Proc.30th Ann. Conf.Assoc.Dairy,Food and Drug Off.1926,p 87-90.
Address on the adjustment of butterfat to either a higher or lower percentage by adding either cream or skim milk.

Washing and sterilizing farm milk utensils. R.J.Posson. 1926. 6 p. illus. U.S.Dept.Agr.,Farmers' Bul.1473.
Popular directions for washing and sterilizing dairy utensils, and construction of sterilizers.

Dairymen in South suffer losses from bitterweed in milk. C.J.Babcock. U.S. Dept.Agr.,Yearbook,1927,p.272-273. illus.

A defect in milk due to light. W.C.Frazier. Jour.Dairy Sci.,v.11,no.5, p.375-379. Sept.1928.

Results of experiments on development of "card board" taste and "linseed-oil" odor,and influence of oil feeds upon the development of the defect. Literature cited.

Effect of bitterweed on dairy products. C.J.Babcock. 1928. 2 sheets. U.S.Dept.Agr.,B.D.I.M.440. [Mimeographed.]

Effect of feeding cabbage and potatoes on flavor and odor of milk. C.J. Babcock. 1924. 12 p. illus. U.S.Dept.Agr.,Dept.Bul.1297.

Effect of feeding green rye and green cowpeas on the flavor and odor of milk. C.J.Babcock. 1925. 8 p. illus. U.S.Dept.Agr.,Dept.Bul.1342.

The effect of feeds on the flavor and odor of milk. C.J.Babcock. Proc. 21st Ann.Conf.Amer.Assoc.Med.Milk Comns.Inc.and Cert.Milk Prod.Assoc.of Amer.Inc.1927,p.122-126.

Effect of garlic on the flavor and odor of milk. C.J.Babcock. 1925. 10 p. illus. U.S.Dept.Agr.,Dept.Bul.1326.

Effect of some succulent feeds on the flavor and odor of milk. C.J.Babcock. 1927. 6 p. U.S.Dept.Agr.,Tech.Bul.9.

Experiments with dried beet pulp,green oats and peas,pumpkins,carrots, sugar beets,rape,soy beans and kale. Literature cited.

Milk flavors and odors ascribed to four main causes. C.J.Babcock. U.S.Dept. Agr.,Yearbook,1926,p.522-524.

The internal or physical condition of the individual cow; Highly flavored feeds; Odors absorbed by the milk after production; Biological changes in the milk.

Preventing feed flavors and odors in milk. C.J.Babcock. 1928. 3 p. illus. U.S.Dept.Agr.,Leaflet 25.

Gives general information on the essential factors in preventing flavors and odors.

MILK Pasteurization

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